



*Prix Fixe
Tasting menu
Thirty Nine Dollars*

FIRST COURSE

Frissee Lettuce & Persian Cucumbers
Dijon Maytag Bleu vinaigrette

SECOND COURSE

Shrimp & Yellow Tomato Ceviche

THIRD COURSE

(Choice of one entre)

Seared Scallops

Coconut Curry Broth with Peppers and Shitake Mushrooms

Grilled Lamb Chops

Asparagus, Olive Puree & Fingerling Potatoes

Half Cornish Game Hen

Rosemary Risotto & Haricot Vert, Shallot & Garlic

FOURTH COURSE

Fosselmans Sorbets

Tangerine, Blackberry & Yuzu

WINES

(Choose any two 5oz glasses with your dinner)

2008 Dry Creek

Sauvignon Blanc, Dry Creek Valley

2008 Jack

“Chablis,” Chardonnay, Napa Valley

2009 Jack

Claret, Merlot, Malbec & Cabernet Sauvignon, Napa

2007 Poppy

Pinot Noir, California

Sunday, August 22

ADDITIONAL PRICING

Prix Fixe Menu without wine

Thirty Three Dollars